

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
1	MAIN GALLEY DECK 4 HOT GALLEY	16	0	Yes	CORN BEEF HASH STORED IN WARMER FOR BACK-UP TO THE HOT BREAKFAST SERVICE LINE WAS AT 110°F. THE PAN WAS NOT MARKED WITH THE TIME IT WAS TO BE USED BY OR OTHER DESIGNATION TO ALLOW FOR A PROPER "TIME AS CONTROL" METHOD, AND THE COOK SAID THAT THEY SOMETIMES USE THE BACK-UP FOODS FOR CREW SERVICE. TRAINING IS REFORCED.
2	MAIN GALLEY DECK 5	22	0	No	THE THERMOMETER GAUGE ON THE FINAL RINSE SINK OF THE POTWASHING AREA WAS BROKEN. NEW THERMOMETER IN PLACE.
3	FOOD SERVICE GENERAL	21	1	No	VITALITY JUICE MACHINES WERE NOT EASILY CLEANABLE ON INTERIOR SURFACES. ALL VITALITY MACHINES TO BE REPLACED.
4	FOOD SERVICE GENERAL	27	0	No	AREAS WITHIN THE VITALITY JUICE MACHINES HAD RESIDUAL JUICE AND DEBRIS. CORRECTED.
5	MAIN GALLEY DECK 4	07	0	Yes	BACKFLOW PREVENTORS ARE NOT PROVIDED ON THE MULTIFLOW SYSTEM AFTER THE COPPER FIXTURES. RECEIVED AND INSTALLED.
6	BAKERY	21	1	No	PAINT WAS CHIPPING FROM THE HOUSING ABOVE THE LARGE MIXER BOWL. PAINT TO BE STRIPPED OFF AND BUFFED.
7	BAKERY	20	2	No	THE DOUGH ROLLER BELT WAS FRAYED IN SEVERAL PLACES. DOUGH ROLLER HAS BEEN CLIPPED ON THE SIDES.
8	CREW GALLEY	37	1	No	VENTILATION WAS INADEQUATE IN THE CREW GALLEY ABOVE THE COMBI-STEAMERS AND EXCESSIVE CONDENSATION WAS BUILDING UP ON THE DECKHEAD AND DRIPPING DOWN. VENTILATION IS IMPROVED.
9	CREW GALLEY	21	1	No	GASKETS WERE DAMAGED ON COMBI-STEAMER UNITS ALLOWING EXCESSIVE AMOUNTS OF STEAM OUT INTO THE GALLEY. GASKETS ARE ON ORDER FOR THESE OVENS.
10	BUFFET PREPARATION	21	1	No	THE DOOR TO ONE OF THE UNDERCOUNTER REFRIGERATOR WAS BROKENT AND NOT CLOSING TIGHTLY. THE HINGES REPLACED AND DOOR HAS BEEN READJUSTED.
11	BUFFET PREPARATION	16	5	Yes	CHEESE PLATES IN THE REFRIGERATOR WITH THE DAMAGED DOOR WERE AT 51°F FOR 5 HOURS. ADDITIONALLY, THE WALK-IN REFRIGERATOR IN THIS AREA HAD BEEN AT 49°F TO 51°F FOR THE PAST 6 DAYS WITH NO CORRECTIVE ACTION. WALK IN BOX TEMPERATURE HAS BEEN ADJUSTED AND HAS BEEN WORKING SATISFACTORILY.
12	DINING ROOMS	21	1	No	WAITER STATION UNDERCOUNTERS WERE DAMAGED AND NOT EASILY CLEANABLE. CORNERGUARDS ON ALL WAITER SIDE STANDS TO BE INSTALLED.
13	FOOD SERVICE GENERAL	33	1	No	BULKHEADS, DECKS, AND DECKHEADS WERE NOT EASILY CLEANABLE IN SEVERAL AREAS DUE TO GAPS, CRACKED TILE, CREVICES, RUSTY FASTENERS AND OTHER SUCH FEATURES. RIDING CREW TO BE REQUESTED FOR THIS LARGE PROJECT.
14	FOOD SERVICE GENERAL	21	1	No	SEVERAL PIECES OF EQUIPMENT HAVE CREVICES, CRACKS, RUST, AND OTHER NON-EASILY CLEANABLE FEATURES ON

NON-FOOD CONTACT SURFACES.
SOME PIECES TO BE REPLACED, OTHERS TO BE REPAIRED.

15 **FOOD SERVICE GENERAL**

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No

INSIDES OF OVENS WERE NOT EASILY CLEANABLE DUE TO OPEN SEAMS AND GAPS, FOR EXAMPLE, IN THE BAKERY AND PASTRY AREA.

OUTSIDE CONSULTANT HAS BEEN CONTACTED TO SURVEY THE BAKERY OVENS TO BE REPLACED OR REPAIRED.

NORDIC EMPRESS

11/2/2002

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NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
16	INTEGRATED PEST MANAGEMENT	40	0	No	
THE TRAINING OF PEST-CONTROL PERSONNEL WAS NOT DOCUMENTED; HOWEVER ECOLAB WILL BE MAILING THE DOCUMENTATION WITHIN A WEEK. CORRECTED, TRAINING CONDUCTED AND CERTIFICATION TO ARRIVE NOVEMBER 16 TH .					
17	WINDJAMMER - HOT GALLEY	21	1	No	
THE INTERIOR SPACE OF THE LANG GRILL WAS NOT EASILY CLEANABLE. ALL LANG GRILLS WILL BE REPLACED BY THE END OF NOVEMBER.					
18	WINDJAMMER - BUFFET SERVICE LINE	21	1	No	
THE DOORS ON THE HOT HOLD UNITS DID NOT CLOSE PROPERLY. DOOR ADJUSTED, MAGNET IS ON ORDER.					
19	WINDJAMMER	33	1	No	
THE DOOR FRAMES WITHIN THIS AREA NEED TO HAVE INVERSE NIPPLES INSTALLED AROUND THE LOCKING MECHANISMS OF THE DOORS. MATERIALS ARE TO BE ORDERED AND CHIEF OFFICER IS WORKING ON IT.					
20	WINDJAMMER - DISHWASH	22	0	No	
THE MECHANIZED CONVEYOR BELT ON THIS UNIT WAS NOT FUNCTIONING PROPERLY. CONVEYOR HAS BEEN ADJUSTED.					
21	WINDJAMMER - DISHWASH	22	0	No	
THE CURTAINS WITHIN THE DISHWASH UNIT WERE NOT PLACED IN THEIR PROPER ARRANGEMENT. CORRECTED DURING INSPECTION.					
22	WINDJAMMER - GLASSWASH	22	0	No	
THE GLASSWASH MACHINE WAS MARKED "OUT-OF-ORDER". GLASSWASH MACHINE TESTED FOR OPERATION AND FOUND OK. LEVEL SWITCH IN WASHING TANK ADJUSTED.					
23	CORRECTIVE ACTION STATEMENT	*	0	No	

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: NORDIC EMPRESS - CAS - [11/02/2002] .